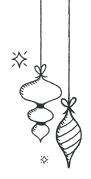


## THE WELLINGTON



## Celebrate together this Christmas

Festive menu – two courses £30 / three courses £35

to start

**CELERIAC & TRUFFLE SOUP** Toasted hazelnuts and truffle cream. Served with a warm baguette. vg

**BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI** Butternut squash purée, crispy sage, chives, pea shoots and parsley oil. *vg* 

**DUCK LIVER MOUSSE** Country tomato chutney, pea shoots and toasted focaccia.

**SAUTÉED WOOD MUSHROOM CROSTINI** Poached hen's egg, mushroom & tarragon cream sauce and pea shoots. v **SMOKED CHALKSTREAM TROUT** Pickled celeriac and fennel, horseradish cream, pea shoots and a lemon wedge.

for main

**ROAST TURKEY** Pork, cranberry & chestnut stuffing, pigs in blankets, bread sauce, winter vegetables, sea salt & rosemary roast potatoes. Served with a rich gravy.

**PAN-FRIED FILLET OF CORNISH WHITING** Chorizo & pea risotto, tenderstem calabrese, Jerusalem artichoke crisps and a lobster-infused seaweed beurre blanc.

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON Sautéed kale, seasonal vegetables and a red wine sauce. vg

**BRIE, BEETROOT CHUTNEY & KALE PASTRY TART** Warm mixed salad leaves, roasted candy & golden beets, fine beans and a balsamic glaze.  $\nu$ 

**ROASTED FILLET OF PORK** Sage mash, salt & pepper sprouts, seasonal vegetables and apple & red wine reduction sauce.

to finish

**TRADITIONAL CHRISTMAS PUDDING** Brandy sauce and clotted cream. v

JAFFA ORANGE SPONGE CAKE Mango sauce. vg

STICKY TOFFEE CHRISTMAS PUDDING Salted caramel ice cream. v

LEMONGRASS CRÈME BRÛLÉE Gingerbread biscuits. v

## TRIBUTE

## To book, visit thewellingtonbristol.co.uk/christmas

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